

Don't Compromise: Clean and Sanitize



Cleaning and Sanitizing Food Contact Surfaces

Everything in your operation must be clean; however, any surface that comes in contact with food, such as a cutting board, utensil, or knife must be cleaned and sanitized.

Dishwashing Machine Operation

All dishwashing machines should be operated according to the recommendations provided by the manufacturer.

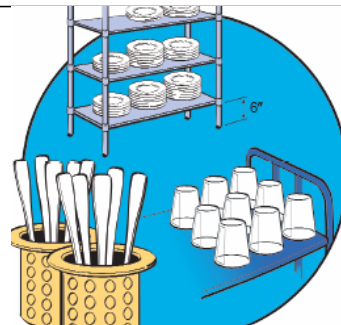


Thoroughly Clean Your Establishment

Keeping your establishment thoroughly clean and sanitary will help prevent food from becoming contaminated. It will also keep pests—another source of contamination—out of your establishment.

Storing Utensils, Tableware, and Equipment

Once utensils, tableware, and equipment are clean and sanitary, store them so they stay that way.



Proper Garbage Disposal

Dispose of garbage quickly and correctly to avoid attracting pests and contaminating food, equipment and utensils.